

Mangia Bene, Viva Bene

By FRANK ZEOLI

Prep Time: 20 Minutes | Cook Time: 90 Minutes

Chicken Cacciatore over Rice

Chicken Cacciatore is a staple in most Italian American homes and has been for generations. Made many different ways, my grandmother originally made it one way and then recreated how she made it many years later. When I was a kid, she would make Cacciatore with chicken legs and thighs in the oven. In later years, she would change it up and use boneless breasts of chicken on the stove instead of chicken on the bone. Either way she made it, it was always delicious and made with lots of love..

Ingredients

- 4 boneless breasts of chicken (approx. 3lbs)
- 4 peppers (cut in strips)
- 1 large onion (cut in strips)
- 10 oz mushrooms (sliced)
- 1-28 oz can of crush tomatoes
- 1-28 oz can of whole peeled tomatoes
- 3 cups of white rice (cooked)
- 1 oz of olive oil
- 1 tablespoon of chopped garlic
- 1 teaspoon of granulated garlic
- 1 tablespoon of oregano
- 1 tablespoon of parsley
- 6 fresh basil leaves (torn)
- Salt and pepper



Instructions

- 1.** Cut the chicken into cubes and cut the peppers, onion and mushrooms.
- 2.** In a Dutch oven, add the olive oil and let the oil heat. Add the cubed chicken, granulated garlic, salt and pepper. Cook the chicken until no longer pink, about 5 to 7 minutes. Remove the chicken from the pan and place on a plate. Keep all of the drippings in the pan.
- 3.** Add the onions, peppers and mushrooms to the pan and sauté for about 5 minutes. Add the fresh garlic and cook for another 2 minutes or until the vegetables are soft.
- 4.** Add the crushed tomatoes and squeeze the whole tomatoes into the pan so there are some tomato chunks. Add the oregano, parsley, basil and some salt and pepper. Let the sauce cook for about 15 minutes.
- 5.** Add the chicken to the pan and cover. Simmer for an hour stirring occasionally.